

# DINNERLY



## **Creamy Spanakopita Pasta** with Spinach, Feta and Dill



30 minutes



2 Servings

Taking inspiration from the crunchy filo pie, this pasta dish twirls spinach, dill and feta through al dente spaghetti for a dish brimming with classic Greek flavours.

## WHAT WE SEND

- 250g spaghetti <sup>1</sup>
- 2 vegetable stock cubes
- 1 onion
- dill
- 250ml cream <sup>6,7</sup>
- 100g baby spinach leaves
- 50g feta <sup>7</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 2 tsp olive oil

## TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm,  
so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 900kcal, Fat 56.5g, Carbs 74.5g,  
Proteins 20.4g



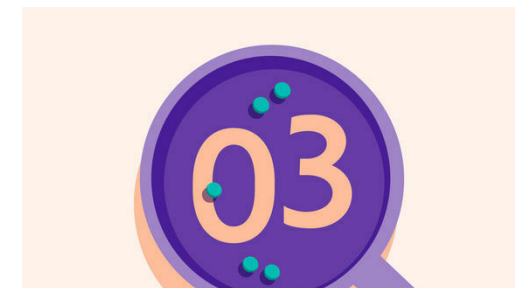
### 1. Cook spaghetti

Bring a medium saucepan of salted water to the boil. Add **three-quarters of the spaghetti\*** and cook for 12 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the spaghetti. Crumble **1 stock cube\*** into the reserved cooking water and stir to dissolve.



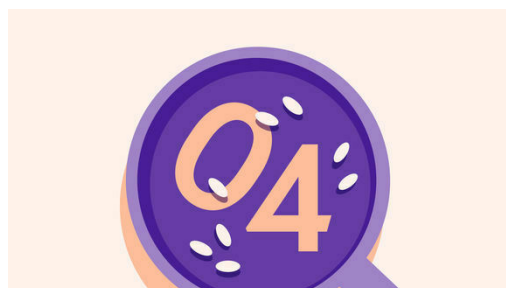
## 2. Prep ingredients

Meanwhile, finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Reserve a few small sprigs, then finely chop the **dill**, discarding the stems.



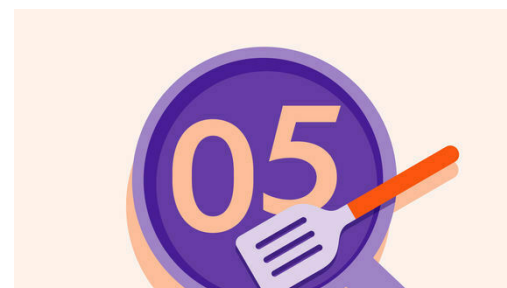
### 3. Soften onion

Heat **2 tsp olive oil** in a medium deep frypan over medium heat. Cook the **onion** and **garlic**, stirring occasionally, for 3 mins or until softened. Add the **stock** and **cream** and bring to the boil. Reduce the heat to medium-low and cook, stirring occasionally, for 6-7 mins until slightly thickened.



#### 4. Add spinach and dill

Add the **spinach** and **dill** (see Make it yours) to the creamy sauce and stir until the spinach is wilted. Add the **spaghetti** and toss to combine and warm through. Taste, then season with **salt and pepper**. Remove the pan from the heat.



## 5. Serve up

Divide the **creamy spaghetti** among bowls. Crumble over the **feta**, scatter over the **reserved dill sprigs** and enjoy!



## 6. Make it yours

Dill is known for its fresh aniseed flavour, but we know it's not for everyone. No worries! Simply leave it out of the pasta and serve at the table for those who do like it.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)    **#dinnerly**



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